Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST No of Meals:_	Γ – Arrival Time	::O7/OOffice	r's Signature:	Aff.	- -
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blumbury Pancakes	2		
Hot Cereal	150 or More	Banana	1	HD:	
Juice	40	Ham	302	72	
Milk	38 - 40	Margorine.	302	40.	
		SurveiMedle	1	40	
		Juice	1/2c.	40	
		Milk	10,-	140	

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	OVEN BAKED CHUNEN	3140.	105.	130
Stew	160 or more	TITIVAS	300.	1. 4	
Hot Starch	150 or more	STEPHNED DIKE	2/30.	140	160.
Hot Vegetables	160 or more	MIXED VEGETABUES	Vc-	1	
Canned fruits/Pudding	40 or less	FRANT COOK TOOL	1.61	40.	
		2.1.WILK	\c.	40-	
		Chair willed	1.5.	1143 .	

DINNER – Arrival Time: 16 45 Officer's Signature: ______

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BEEF WITH GRAVY	3140.	108	122'
Stew	160 or more	STERMED MICE	2/30.	144	151
Soup	175 or more	eorn soup	\0,	168	174
Hot Vegetables	160 or more	SWEET PERS	\c,	100	
Canned fruits/Pudding	40 or less	PINEAPPIES	10.	40.	
Milk	40 or Less	2.1. MINE	10.	40	
		two-key sampwich	LEA.	48 "	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- · Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 12.	Day:	Day: SATURDAY				
BREAKFAST No of Meals:_	Γ – Arrival Time	:O715Officer'	s Signature:	Kuth	ey at	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.	
Eggs/Omelet	140 or More	Boiled Egg	Iva			
Hot Cereal	150 or More	Pwisted Bread/Marg.	14a			
Juice	40	Chilled Juice	1/24.	40		
Milk	38 - 40	Cantalong / Sully	1/2a	48 '		
		Pumpkin Song	1c.	170	186	
		Graham Crackers	Ma	4D.		
		milk	10.	40:		

No. of Meals:

Officer's Signature:

1 (O. OI IVICAIS.					/
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	25 Stowned Rice	2/30.	142	156
Stew	160 or more	Chicken Cary With Sance	3020.	105.	132.
Hot Starch	150 or more	Sterfy oriental reactables	izc.	150	162
Hot Vegetables	160 or more	Housemade white RdV/Imorganie	LEA.	40.	
Canned fruits/Pudding	40 or less	Fresh Grages	10+	40	
		2 / milk	10.	40.	
		thomban 2	IEA.	40	

DINNER - Arrival Time: 1705

No. of Meals:

Officer's Signature: And officer's Signature:

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Hearty Wastalde Sous	1 4 -	152.	163.
Stew	160 or more	Heavily Vogetable Soup Beef Bioteck with Vegetables Steamed Rice	2.02	104	123
Soup	175 or more	Steward Rice #	30%	142	156
Hot Vegetables	160 or more	Steamed Courts	1/20		···
Canned fruits/Pudding	40 or less	Home made White Roll	1		
Milk	40 or Less	Margame	2	14v -	
		milk	(c.	40	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 12-1	2.07	Day: Wednesday			
BREAKFAST	Γ – Arrival Time:_ Ϧ ͼ	0780	Officer's Signature:	M	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Schambled Euls	2/10.	130'	145'
Hot Cereal	150 or More	HOSH BROWN POTOTOES	١c.	140	180,
Juice	40	Struct June	1/20.	40.	
Milk	38 - 40	2-1-WILK	· \ e ·	40.	1.
		anaham amancos	160.	40.	

MANNE JENY

LUNCH - Arrival Time:_

Officer's Signature:

LEK

lea.

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	old fashioned mentiont	202	132	144
Stew	160 or more	Buffered mashed Potatoes.	1/2 C.	151	168
Hot Starch	150 or more	wheat rais & margarine	Ź ea .	40 '	
Hot Vegetables	160 or more	SeaSoned mixed pras & Carrots	Y2C.		
Canned fruits/Pudding	40 or less	Peach halves and angel rake	zea.	40.	
		milk 0	2ea.	40'	

Sandwich

 \mathbf{D}

DINNER – Arrival Time:	Officer's Sign
o, of Meals:	_

Tuna

Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature	\circ	Portion	Temp.	Temp.
Meat	110 - 140	Turkey, adobo w/ veaetable	302.	136	150
Stew	160 or more	Steamed rice	1/3C.	157	169
Soup	175 or more	French Oniona Soup	1 C-	158	171
Hot Vegetables	160 or more	Gorden Salad w/ Dressing	ıc.	40	
Canned fruits/Pudding	40 or less	Banana	100.	40.	
Milk	40 or Less	milk & wice	100.	46.	
		Tuna Sandwich	I EA.	40.	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

No of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature		Quantity	Temp.	Temp.
Eggs/Omelet	140 or More	Banana		49	
Hot Cereal	150 or More	Cold Cereal			
Juice	40	Scrambled Egg	1/2		7
Milk	38 - 40	Blue Borry Muffin	2		1,7
		Jolly	i	40.	·
		mitk		40	
		3 Graham Cocker Fresh Fruit (very)			
No. of Meals: Description	Actural	Memi/How meal is cooked	Quantity (Amival	Reheate
No. of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Description	Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
Description Meat	Temperature	HONEY GLAZED HAM	30Z.	1	1
Description Meat Stew	Temperature 110 - 140 160 or more	HONEY GLAZED HAM HOT SPICED ESCALLOPED APPLES	30Z.	Temp	Temp
Description Meat Stew Hot Starch	Temperature 110 - 140 160 or more 150 or more		302. 1/2c.	Temp	Temp
Meat Stew Hot Starch Hot Vegetables	Temperature 110 - 140 160 or more 150 or more 160 or more	HONEY GLAZED HAM HOT SPICED ESCALLOPED APPLES STERMED TAPLOCA	302. 1/20.	Temp	Temp
Description Meat Stew Hot Starch Hot Vegetables	Temperature 110 - 140 160 or more 150 or more	HONEY GLAZED HAM HOT SPICED ESCALLOPED APPLES STEDMED TAPLOCA RASIL TOMATO SOLAD	302. 1/2c.	10 € '	Temp
Description Meat Stew Hot Starch Hot Vegetables	Temperature 110 - 140 160 or more 150 or more 160 or more	HONEY GLAZED HAM HOT SPICED ESCALLOPED APPLES STERMED TAPLOCA	302. 1/20. 10. 10. 10.	10 € '	Temp
Description Meat Stew Hot Starch Hot Vegetables	Temperature 110 - 140 160 or more 150 or more 160 or more	HONEY GLAZED HAM HOT SPICED ESCALLOPED APPLES STEDMED TAPIBLA RASIL TOMATO SOLAD HOMEMADE WHEAT RULL MORGAPINE	302. 1/20. 1C. 1 FA.	106°	Temp
Description Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding	Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less	HONEY GLAZED HAM HOT SPICED ESCALLOPED APPLES STEAMED TAPIOCA RASIL TOMATO SOLAD PLOMEMADE WHENT RUDH / MORGIAPINE 2'/ MILK	302. 1/2 c. 1 C. 1 EA. 2 REQ. /2 WA	190°	Temp
Description Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals:	Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less	HONEY GLAZED HAM HOT SPICED ESCALLOPED APPLES STEAMED TAPLOCA RASIL TOMATO SOLAD THOMEMAPE WHEAT FLOW / MORGAPINE 2% MILK	302. 1/2 c. 1 C. 1 EA. 2 REQ. /2 WA	190°	Temp
Meat Stew Hot Starch	Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less	HONEY GLAZED HAM HOT SPICED ESCALLOPED APPLES STEAMED TAPIOCA RASIL TOMATO SOLAD PLOMEMADE WHENT RUDH / MORGIAPINE 2'/ MILK	302. 1/2 c. 1 C. 1 EA. 2 REQ. /2 WA	190°	136

·	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	BEEF ADDBO	302.	/00 ·	130.
Stew	160 or more	STEMMED MUE	2/3 4.	140.	155.
Soup	175 or more	Turkey Novale soul	i C .	140.	174
Hot Vegetables	160 or more	MANNATED CHAMBER SAISI	10	40.	
Canned fruits/Pudding	40 or less	mixed fault cup	1/20.	40.	
Milk .	40 or Less	2-1. MILK	1/20.	48.	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST No of Meals:	Arrival Time:_	<u>0723</u> Officer	a's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	schanged Eugs	135.	135	145.
Hot Cereal	150 or More	WHEAT TORST	Q ea.	1-4	1
Juice	40	CHIMED TIMICE	1/26.	40.	
Milk	38 - 40	2.1. milk	10.	40.	
		CMACUERS	283.	40	4 /
		S PHAN WA	\&A.	40	
		7	•	1. 1.	
	ıl Time:	Office	r's Signature:		
LUNCH - Arriva No. of Meals: Description	Actural	Menu/How meal is cooked	r's Signature:	Arrival	
No. of Meals:		Menu/How meal is cooked			Reheated Temp
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Temp
No. of Meals: Description Meat	Actural Temperature 110 - 140	Menu/How meal is cooked THUM SPAGHEM PMST A	Quantity	Arrival Temp	Temp
No. of Meals: Description Meat tew	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked TRIMM SPAGHETT PROTA MEM SAME	Quantity	Arrival Temp	Temp
No. of Meals: Description Meat tew Hot Starch	Actural Temperature 110 - 140 160 or more 150 or more	Menu/How meal is cooked Thirm Spayless Pasta Ment same Maningsed Tusced Sound	Quantity	Arrival Temp	Temp
No. of Meals: Description Meat tew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more 160 or more	Menu/How meal is cooked I THAM SPAGETTI PAST A MEN SAME MANINATED JUSCED SOUND TURST ED FRENCH BUEND	Quantity	Arrival Temp	Temp
No. of Meals: Description Meat tew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more 160 or more	Menu/How meal is cooked Thirm Spayless Pasta Ment same Maningsed Tusced Sound	Quantity	Arrival Temp	Temp
No. of Meals: Description Meat tew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less	Menu/How meal is cooked Thickny Spackettt Past a Mean same Manimated tossed sound Tursted sound Finesh orange Landynean	Quantity	Arrival Temp 140 110 40 40 40	vieo.

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	OHICKED CACCIATORS	≾ 02.	110 .	130
Stew	I 1/Λ .	STEAMED RICE	2/3 6	142.	(5C.
Soup	175 or more	HOMEMADE MUSICADOM COLD	1 E4.	163	יל?ו
Hot Vegetables	160 or more	SAUTED LOCAL DRUNCH IN CARROTE FRUL PEPPTO	V/2.c.	1	
Canned fruits/Pudding	1 40 amlass	HOMENADE WHITE ROW/MARGARINE	15.12 EA		
Milk	40 or Less	Address Control	1 - 1 - 2 - 2 - 2 - 2 - 2 - 2 - 2 - 2 -		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

40

Kagman Juvenile Detention & Correctional Facility

	Daily Me	enu & Temperature Log of Hot/	Cold Me	eals	
Date: 12/09	/	Day:			· ·
BREAKFAST – . No of Meals:	Arrival Time	e: 0727 Officer's S	Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	FRENCH TOAST	2 Ep .		<u>*</u>
Hot Cereal	150 or More	THINKEY BOCON	2 74.		
Juice	40	CHIMED ANICE	1/20.	40.	
Milk	38 - 40	2:/- milk	10.	40	\$15, 150
		marke syaup	IEA.	49.	*
		markane	\ Eh .	407	
		SAMOWAY	160.	40/	
LUNCH – Arriva No. of Meals:	l Time:&	Ø1130 Officer's S	Signature:	2/	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	110 - 140	Other Kennes and	2	Temp	Temp
Itew	160 or more	CHICKON Soup W/Banana	30r		
Hot Starch	150 or more	Stormer Press	2/3		
Hot Vegetables	160 or more	LETTUCE & TURA TO SALVAN YORGASHA	2		
Canned fruits/Pudding	40 or less	Longon burning	2		
		can Taloups	1		******

TINITE - ACTIVAL LIME.	DIN	VER	Arrival '	Time
------------------------	-----	-----	-----------------------------	------

No. of Meals:

170 W

Officer's Signature:

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	HEMDED FORM WIN	302.	104'	138
Stew	160 or more	STEMMED PLUE	2/30.	145	he.
Soup	175 or more	vehetable soup	Ve.	140	192'
Hot Vegetables	160 or more	SEASONED GIVEEN PERS	16.	, , , ,	132
Canned fruits/Pudding	40 or less	* PEDAS	1/20.	140°	
Milk	40 or Less	21/ MILE	lc.	40	
		HUWOMAZ.	154.	ŵ.	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 12 · 0 BREAKFAST – No of Meals:			Signature:	my_	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Anuskago	10.	130	150
Hot Cereal	150 or More	eno cenem	10.		
Juice	40	chués juice	1/26.	40.	
Milk	38 - 40	2./. MIK	to.	40	
		TOMIED BREND	264.		
		thesh owner	164.	40. 1	
		SMOMEN	164.	40	
LUNCH – Arriv	al Time:(200 Officer's	Signature:	B	
Description	Actural Temperature	Menu/How meal is cooked /	Quantity	Arrivat Temp	Reheated Temp
Meat	110 - 140	Stinting hinkory Waroccolifering	302	167.	112
Ştew	160 or more	Thornboo Ries	2/3	148	i52.
Hot Starch	150 or more	then altow woll	Ź		
Hot Vegetables	160 or more	MANGORNING	1	40.	
not vegetables		-cr. 1-gar cons			

DINNER - Arrival Time: 1650

No. of Meals:

Officer's Signature:

Description Actural Menu/How meal is cooked Quantity Arrival Reheated Temperature Portion Temp. Temp. Meat 110 - 140 Turkey Noodle Dout 145. lu2 Stew 160 or more Beef Adolso 105' ille 302 Soup 175 or more Steamed Rice 142. IQD' 2/30 Hot Vegetables 160 or more Marinated Cucumber Ballad 40. Canned fruits/Pudding 40 or less 2 Homewack Wheat Poll/2 Marguine Milk 40 or Less Fresh Island wired Kust Cup 40 MILK 40

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 12/07	Joz	Day: 40	Lold Me	<u>eals</u>	
BREAKFAST – No of Meals:	Arrival Time	e: 0710 Officer's S	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	PORCHES ELL	16.		***************************************
Hot Cereal	150 or More	Hmm	2 pus.		
Juice	40	othuse imce	1/20.	40.	
Milk	38 - 40	2.1. MILK		40'	
		muffin	I C.	70	
		mahaanine	EA.	40.	
		s and mad	IEA.	40'	
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature			Temp	Temp
Itew	160 or more	BBQ Chicken	30x	110 "	120
Hot Starch	150 or more	Steamed Breen Borns	2/2	142.	155.
Hot Vegetables	160 or more		1/2		
Canned fruits/Pudding	40 or less	Rotato Calad	1/2	40,	
Camica irano, i adding	40 01 1033	Homemade White Roll/a Mangar	nd 1	ļ	
	+	Ween Grafet		40-1	
	Enacker	Eandwich Succe		40%	
DINNER – Arriv	val Time:	1640 Officer's S	Signature:	E	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Matte mattellemon slice towerour source		109'	115
Stew	160 or more	STEAMOR RED RICE	2/2	142.	153
Soup	175 or more	Transmer coukons have found or Spinach	1/2	,	
Hot Vegetables	160 or more	H/m WHITE Kell	1		
Canned fruits/Pudding	40 or less	washaring	12	40 *	
Milk	40 or Less	applicance gooskin corps	1/2	4W .	
		11/11	 /	1	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - No of Meals:	Arrival Time	Officer's S	Signature:/	Mit	2
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	CHILLED FLICE	Y EA-	40-	
Hot Cereal	150 or More	RAMAND PANCAKE	360-		
Juice	40	MAPLE SVEUP / MARCHARINE	1 EA / 2 B	40 .	
Milk	38 - 40	MMC 21.	LEA.	40	
		GRINCO HAM	\$ 02.	-	
	l .				
	d Time:	Officer's	Signature:	#	
No. of Meals:	Actural Temperature	Officer's S	Signature:_	Arrival Temp	Reheated Temp
No. of Meals:	Actural	Menu/How meal is cooked	Quantity	Тетр	Temp
No. of Meals:	Actural Temperature	Menu/How meal is cooked Rouse two Veg at 1/4 homens,	Quantity		
No. of Meals: Description Meat Stew	Actural Temperature	Menu/How meal is cooked Rouse two Keep of 1/4 homens,	Quantity 307	Тетр	Temp
LUNCH - Arriva No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked Roast two Key at 1/4 homenode descript of coccupy boked Good Roleba	Quantity 307	Тетр	Temp
No. of Meals: Description Meat Stew Hot Starch	Actural Temperature 110 - 140 160 or more 150 or more	Menu/How meal is cooked Roust turkey of 1/4 homenda deasin & cooked boked Gord poletic Season pees & coroots	Quantity 307	Тетр	Temp
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more	Menu/How meal is cooked Roust two Keep of 1/4 homered. Jacks Gord Robert Seoson pees & crooks	Quantity 307	Тетр	Temp

No. of Meals:

Officer's	Signature:_
	_

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Quantity/Portion:

Each; pieces; etc.....

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	put that w when	302.	166.	130'
Stew	160 or more	Stephned ime	2 (30.		152
Soup	175 or more	eniare samore	le.	40.	
Hot Vegetables	160 or more	HEARTY VEWETHOU SO WA	16:	150	Veo
Canned fruits/Pudding	40 or less	these moore	IEA:	140.	- Va-
Milk	40 or Less	21/min	10.	740	
		ture and 2	IEA.	40	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 12 · 05	. 67		Day:	WEDWESDAY		······································
BREAKFAST – A	Arrival Time:	6713	Officer's	s Signature:_		
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Somermored enly		1/3 c.		
Hot Cereal	150 or More	WACH BIWNN FUTABLES	•	lc.		
Juice	40	curried juice	-	1/20.	40.	
Milk	38 - 40	2-1-1114		10.	40.	
		FRESH APPVE		164.	40.	
		an orthon charlens		2 EA.	40'	
		MAKMAMINE JETH		IEA.	40.	
LUNCH – Arriva No. of Meals:	ıl Time:	1205	Officer'	's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Uswan UBB		302.	105,	132.
Stew	160 or more					
Hot Starch	150 or more	STEAMED NED THUE		2/30.	142"	156.
Hot Vegetables	160 or more	SEMSONED CNEEN BEAMS		10.		
Canned fruits/Pudding	40 or less	PUTATO SACINO		Mac.	40'	
		2-1-milk		ic.	40.	
		FIRSH GNAPES		16.	170	
DINNER – Arriv No. of Meals:	val Time:	1710	Officer	's Signature:		
Description	Actural Temperature	Menu/How meal is cooked		Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	PVT WAST W GARVY		302.	105.	132
Stew	160 or more	STEMMED THE		2/36.	147	160.
Soup	175 or more	HEARTY VEGETABLE SOUP		le.	140	١٦5'
Hot Vegetables	160 or more	MANIMATED MIXED SAL		i c ·	40.	
Canned fruits/Pudding	40 or less	PEACH HAWES		1/20.	40'	
Milk	40 or Less	2.1. MILK		le.	40.	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 3∅ minute serving period

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 12/04/07

Day: Tresday

BREAKFAST – Arrival Time: 0700

No of Mooles

Officer's Signature:

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED ECCS	1/40		1041191
Hot Cereal	150 or More	FRENCH TOAST SUPPEME	770		<u> </u>
Juice	40	CHILLED JUICE	1/20.	Ho.	
Milk	38 - 40	MILK	10.	40	-
		CRISP TURKEY BACON	2		
		MAPLE SYRVP	1	цо.	
		MARGARINE	2	40.	

LUNCH - Arrival Time: 1145

Officer's Signature:

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	CRILLED TURKEY AND EWISS MELT	1/2		
Stew	160 or more	SANDWICH BAKED ON BUN	IEA.		
Hot Starch	150 or more	MALVAN GARDEN SOUP	ic.	150.	no.
Hot Vegetables	160 or more			130	
Canned fruits/Pudding	40 or less	FRVITED COLESLAW	Vc.	40	
		BAVANA	EA.	40	
	<u>L</u>	MILK	10.	40"	-

DINNER - Arrival Time: \ \てい

No. of Meals:

Officer's Signature:_____

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	HERBED BONK WIN	302.	108.	115
Stew	160 or more	STEAMED RICE	2/36.	145.	152
Soup	175 or more	VEHETABLE SOMP	10.	14012	153
Hot Vegetables	160 or more	LILLEN PERS WI CHNLIFTINEN	14.	1 10	1,7,5
Canned fruits/Pudding	40 or less	PEMAS	ion	40.	
Milk	40 or Less	2-1-mark	lc.	40	
		40 rydum 2	lea:	40'	 "

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: Mon	day	Da	y: 12/03/67		
BREAKFAST - No of Meals:	Arrival Time	e: <u>0725</u> Of	ficer's Signature:_	7 <i>//</i> /	·.
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble Eggs	1/4 c.		
Hot Cereal	150 or More	Hush browned Potatous			
Juice	40	Banana Muffin	- Jac-		
Milk	38 - 40	july		40	
		Margarine	1	40	-
		Mice	Yre.	40.	
		Wilk	10.	40:	
LUNCH – Arriva No. of Meals:_	d Time:\	47 Off	ficer's Signature:	WA	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQPorkchop	302	iót	132
Stew	160 or more	Gratin Potatnes	1/20.	117	124
Hot Starch	150 or more	Mixed Vea.	1/2 c.	4W *	
Hot Vegetables	160 or more	Dinner Rolls.	dea.	40	
Canned fruits/Pudding	40 or less	Watdorf Swind	yrc.	ito'	
		Margarine	1,00	40	
· · · · · · · · · · · · · · · · · · ·		Milk	ic.	40,	
DINNER – Arriv No. of Meals:	ral Time: [645 Off	ficer's Signature:	TY	*
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	Chicken w/Dumplings	302	100.	122,
Stew	160 or more	Streamed Rice	2/36.	140	(20,
Soup	175 or more	Buthwed Brockeli	1/20.		1,1
Hot Vegetables	160 or more	Rolls	100		
Canned fruits/Pudding	40 or less	10 1 - 1 - 1			

Generally, Temperature standard are:

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

40°

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 12/02/	07		Day: <u></u>	-day		
BREAKFAST – A	Arrival Time	: 0700	Officer's Sig	natures	A)	
Description	Actural Temperature	Menu/How meal is cooked	(Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blueberry Pancakes		3	X CILLIPY	
Hot Cereal	150 or More	cerilled Ham		202.		
Juice	40	Banana			401	
Milk	38 - 40	wille		c.	40.	
· · · · · · · · · · · · · · · · · · ·		wilk Morgarine Syrup		2	40.	
		Surve		ī	40:	
		3.4				
LUNCH – Arriva No. of Meals:	l Time:	55	Officer's Sig	nature:_		
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Kedaguera Ricre Sentend ving.		302	109:	115 '
Stew	160 or more	Rice		0/30.		18.7-21.
Hot Starch	150 or more	Sentoued vig.	ì	120,		
Hot Vegetables	160 or more	11 itayas				
Canned fruits/Pudding	40 or less	Margarine			40	
		MIK	Į.	٥.	40.	
DINNER – Arriv No. of Meals:	ral Time:/	703	Officer's Sig	;nature:_	Aff	9
Description	Actural	Menu/How meal is cooked		Quantity	Arrival	Reheated
Meat	Temperature	Dala	·	Portion	Temp.	Temp.
Stew	160 or more	Pot Reast		307	110.	(30)
	175 or more	Rive		7/3c.	145	1581
Soup Hot Vegetables	<u> </u>	Veg. Soyp		10.	145.	102
Canned fruits/Pudding	160 or more	Salad		12c.	H0.	

Generally, Temperature standard are:

Milk

• Creamed Items and Hot Cereals: 150 Deg. F, or more

Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

16.

40.

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – No of Meals:	(/0 Z Arrival Time	624	s Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BOILED EGGS			
Hot Cereal	150 or More	INISTED BREGO			
Juice	40	OHILLED JAICE	1/20.	40.	
Milk	38 - 40	2. /. MIHK	10.	46.	J.,.
		Pumpkin soup	12.	150 -	170
			IEA.	40.	.,,,,,,
· · · · · · · · · · · · · · · · · · ·		MARGARINE JELLY	IEA.	49.	
No. of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Meat	Temperature 110 - 140			Temp	Temp
Stew	160 or more	Chebon curry a/some	302	im ,	120
Hot Starch	150 or more	Clareton curry w/souce Storners reed Stirting organizat vola, H/m w/41To Rell	302 2/5	140.	150
Hot Vegetables	160 or more	8Tirtay ORIGATURE USE,	1/2		
Canned fruits/Pudding	40 or less	A/m W/4To Rell			ļ
	40 or less	MARCIANING	2	400,	
			;)	40	
		TRUSA GRAPES		Α	T-''-
		Frush GRAPUS Brilk	i	40)	
DINNER – Arriv	/al Time:	1(21)	's Signature:	01	
DINNER – Arriv No. of Meals:	7 Actural	1(21)	's Signature:	01	Reheate
DINNER – Arriv No. of Meals: Description	Actural Temperature	1630 Officer Menu/How meal is cooked		Arrival Temp.	Temp.
DINNER – Arriv No. of Meals: Description Meat	Actural Temperature	1630 Officer	Quantity Portion	Arrival	Temp.
DINNER – Arriv No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked Hoanty Vob. Surp Book 151500k 101/Vola.	Quantity Portion	Arrival Temp.	Reheate Temp.
DINNER – Arriv No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140 160 or more 175 or more	Menu/How meal is cooked Hearty Veb. Sour Book 1505 took 100/Vola. 8700000000000000000000000000000000000	Quantity Portion	Arrival Temp.	Temp.
DINNER – Arriv No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked Howarty Vob. Surp Book 151500k 10/Vola. Blommur Rich DERSCHUS CARRUTS	Quantity Portion	Arrival Temp.	Temp.
DINNER – Arriv No. of Meals: Description Meat Stew Soup Hot Vegetables Canned fruits/Pudding	Actural Temperature 110 - 140 160 or more 175 or more 160 or more 40 or less	Menu/How meal is cooked Hownty Vob. Surp Book 1515 Took Works. Browners Reco DEASCRIVE CARROTS How Willow Roll	Quantity Portion 1 302 2/2 1/2 2	Arrival Temp. ILys.	Temp.
DINNER – Arriv No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked Howarty Vob. Surp Book 151500k 10/Vola. Blommur Rich DERSCHUS CARRUTS	Quantity Portion	Arrival Temp.	Temp.

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less